

Tasting Menu

Available Monday - Saturday 17:30 - 21:00

95

(minimum 2 people)

to start

Summer vegetable crudités, soy cream (vg, gf)

Tuna tartare, buckwheat, tomato, elderflower (gf)

Chef's selection of NIJŪ style sashimi *

sushi

Miso soup, hijiki, tofu (vg)

Chef's selection of NIJŪ style sushi *

katei ryōri

Mushroom gohan, sea herbs & hijiki (vg)

main

Kagoshima A4 sirloin *

or

Kobe A5 sirloin (supplement 30pp)*

&

Grilled French beans, goma dressing (vg, gf)

Sweet BBQ'd napa cabbage (v)

dessert

Matcha gâteau, Summer berries

wine flight 48



(gf) - gluten free

(v) - vegetarian

(vg) - vegan

** dishes can be adjusted to be gluten free*

Please let us know if you have any allergies or dietary requirements.

A discretionary 15% service charge will be added to your bill.